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PAPERS
IN
COLONIES AND TRADE.

The GOLD ISIS MEDAL was this Session voted to Mr. H. E. SIEVIERS, of Lower Thames-street, for Herrings caught in the British Seas, and cured in the Dutch manner. The following Communications were received from him, and specimens of the Herrings were produced and examined before a Committee appointed for the purpose.

SIR,

As a candidate for the Society's Gold Medal of the year 1814, I beg leave to present two samples of British Herrings, cured in all respects after the manner of the Dutch. Those marked *A* having been caught and cured on the coast of Shetland on board ship; those marked *B* were caught upon the coast of Yarmouth, and cured in my extensive warehouse there.

I beg leave to submit, that I have been employed in the cure of Dutch herrings near twenty years, twelve of which
I passed

I passed in Holland, the remainder in England. That for the last four years, I have annually exported from 3 to 4000 barrels of herrings of this cure to the continent, and small quantities actually to Amsterdam, and large orders for the West Indies, a decided proof I presume of the great superiority of my peculiar method of cure.

The whole of these fish were caught by vessels sent to sea for my account and cured by my direction and positive instruction; Certificates of which accompany the herrings.

Further, I have only to solicit the favour of an intimation when these casks are to be opened, in order that my Cooper may attend to shew them, a circumstance in some measure proper to their good appearance.

Subjoined you will receive the method of cure.

I am, Sir,

Your obedient Servant,

H. E. SIEVERS.

Dutch Herring Warehouse, No. 52, Lower Thames-st.

7th February, 1814.

To C. TAYLOR, M. D. SEC. to the Society of Arts, &c.

Method of curing Dutch Herrings referred to.

As soon as the fish are taken they are gipped, that is, gutted, and afterwards sprinkled with salt in their own blood, in large square, round, or oval tubs, about $1\frac{1}{2}$ feet deep, in England called stir tubs, in Holland warr backs, where the fish are well stirred together, that the salt may take equal effect. The barrels must be ready to use instantaneously for packing with salt, of which I generally use
four

barrels to 14 barrels (a last) of fish, they are then headed up and placed in the ship's hold, each barrel being marked with the date of heading, about four or five days after, wind and weather permitting ; each barrel is again opened for filling up, and care must be taken that they are always kept in this state, otherwise they will become rancid, or what is termed rusty ; in this state they are brought into port, here they are repacked as occasion may require, in various packages suitable to the market they are destined to. For home consumption and Baltic trade, they merely require to be filled up ; for the West Indies they require repacking into small kegs of about one gallon each, with the addition of two pound of salt to each keg.

I do solemnly declare this to be the true method of curing Dutch herrings, as practised by me and my men in curing the samples now exhibited by me.

H. E. SIEVERS.

CERTIFICATES.

Yarmouth, Norfolk, March 1, 1814.

THIS is to certify, that there were cured upon my premises at Yarmouth, in the season of 1813, by and on account of H. E. SIEVERS of the City of London, and by his sole direction and management, twelve hundred and seventy barrels of white herrings, the whole of which were repacked and forwarded to the port of London for exportation, equal in all respects to sample marked *B*, the sample being a part of them.

Witness my hand, THOMAS BISHOP.
Yarmouth,

Yarmouth, Norfolk, March 1, 1814.

THIS is to certify, that there were repacked on my premises at Yarmouth, and forwarded to London for exportation from thence, two thousand nine hundred barrels of British herrings cured after the manner of the Dutch, and in my opinion in every way equal to the best Dutch herrings, by H. E. SIEVERS, of Lower Thames-street, London, and by his direction and sole management, and that the whole of the above fish were caught on the coast of Shetland in British vessels, in the season 1813, equal in all respects to the sample delivered, marked *A*, such sample being a part of them.

Witness my hand, THOMAS BISHOP.

London, March 1, 1814.

THIS is to certify, that we have examined and superintended the shipping of two thousand five hundred barrels of deep sea herrings, cured after the manner of the Dutch for exportation, and of the catch of the season 1813, which were shipped for and on account of H. E. SIEVERS, of Lower Thames-street, in the City of London, and were in our opinion equal to Dutch herrings.

(Witness our hands,)

JAMES CALDER, principal Officer of the fishery.

FRED. CAMPBELL, assistant Officer of the fishery.

* * * On a minute examination of the samples of herrings produced to the Committee, it appeared that those caught
in

in the deep sea of the coast of Shetland, were fatter and fuller of milts and roes than those caught on the coast of Yarmouth. Mr. **SIEVERS** stated, that herrings are generally known under three denominations, viz. the St. Michael's herring, the Highland herring, and the long shotten herring. That the deep sea fishing is carried on in sloops, each carrying ten or twelve hands, that they go to Shetland to clear out according to Act of Parliament about 16th June, and have then to return to commence the fishery at Buchaness off Peterhead on the 24th of June; that by being thus at present obliged to go first to Sheerness to clear out, they suffer great disadvantages by delays from wind and weather, in a voyage of 300 miles before they can commence the fishery at Buchaness; and that the Dutch have an advantage from not being obliged to go to Shetland; that the herrings caught in the deep sea off Buchaness are large, fat, and full-bellied; they are also richer in flavour, and more esteemed for home consumption and the Continent, but do not keep so well as the lankier herrings caught near Yarmouth, which last are better calculated for the West India markets; that the Yarmouth fishery is carried on in September and October, as the herrings come down the German Ocean.

The THANKS of the Society were this Session voted to Mr. PHILLIPS LONDON, of Cannon-street, for his further Information on the Pickling of Mackerel and Preservation of Sprats. The following Communications were received from him, and samples of his Salt preserved in the Society's Repository.

SIR,

HEREWITH you will receive a small cask of mackerel, which have been cured several months. I shall have the pleasure of calling at the Adelphi, and explain why they were not sent sooner.

I am, Sir,

Your obedient Servant,

PHILLIPS LONDON.

57, Cannon Street, Nov. 17th, 1813.

To C. TAYLOR, M.D. SEC.

SIR,

I RECEIVED your very polite and attentive note, and in consequence, should have done myself the honour of waiting upon the gentlemen of the Committee this evening, but am prevented by the severe weather. I therefore beg you to make my apology to them. The kit of mackerel I sent, was one remaining of the last Spring catching.

I herewith send you a small jar of mackerel in slices, which are said to be nearly equal in flavor to the anchovy.

Preparations

Preparations are made at Ramsgate for curing them upon a large scale early in the spring.

I take this opportunity of submitting to the Committee a specimen of *pickled sprats*, cured about six weeks ago in London, after having been caught two or three days. I have just now caused about one hundred barrels, fresh from the sea, to be done at Ramsgate, under the particular notice of Sir WM. CURTIS, Bart. Some such are now selling to the labouring poor at Spitalfields, under the association for their relief, *at one penny per pound*, in number about fifty fish. I presume to request the particular attention of the Society of Arts to this important subject.

And am,

Your very obedient Servant.

PHILLIPS LONDON.

Cannon Street, Jan. 29th, 1814.

TO C. TAYLOR, M.D. SEC.

SIR,

I BEG of you to present my respectful compliments to the gentlemen of the Committee, and also to the Society, for their vote of Thanks conveyed to me in your letters of 9th March and 21st of April last, expressing also their hopes that I would persevere in preserving mackerel upon the principle which I had the honor to communicate to them in May 1813, and which, they were pleased to say, they regard as an object of much national consequence.

I have not, Sir, been inattentive to the object; on the contrary, I have caused to be cured this last season at Ramsgate, upwards of twenty-five thousand mackerel.

P 2

There

There were cured at the same place this autumn, and sent to the West Indies, upwards of three hundred barrels of herrings, and, in the last spring, about fifty barrels of sprats, all preserved upon the principles which the Society did me the honor so highly to approve, and which, I am fully persuaded, is the most effectual, economical, and expeditious method of curing fish ever practised, and I am strengthened in this hope by observing in the fishing regulating bill, now depending, that encouragement is held out by a new clause introduced expressly for the purpose.

In expectation that the mode of curing fish by immersion in fully saturated brine of solid salt may become very general, particularly for herrings, I am induced to inclose to the Society the process more fully explained than it is in their volume for 1813, and calculated for curing fish on shore, and in any situation however exposed, even without any covering, as you will readily conceive that a surplus of salt on the surface of the brine will always meet and quickly saturate any rain whatever that may fall into the reservoirs.

I am, with respect and esteem, Sir,
Your obedient Servant,

PHILLIPS LONDON.

57, Cannon Street, Dec. 6th, 1814,

TO C. TAYLOR, M.D. SEC.

*Process for curing Herrings, Pilchards, Mackarel, Sprats,
&c. by immersion in Brine of British "SOLID SALT."*

RESERVOIRS of any required size are to be provided in form of tanners' pits, or backs, or vats, or casks, perfectly
water-tight,

water-tight, which should be about one half filled with brine made with the said salt of the sp. gravity of 1.206, water being 1.000, by dissolving about 28 parts of the salt in 72 parts fresh water.

The fish, as fresh as possible, are to be gutted or not, and without delay plunged into this fully saturated brine in such quantity as nearly to fill the reservoirs, and after remaining therein quite immersed for 5 or 6 days, they will be effectually struck, and so fully impregnated with salt, as to be perfectly fit to be repacked as usual with large grained "SOLID SALT," and exported to the hottest climates.

Brine is known always to be weakest at the upper part. To remedy this, and in order that the brine be kept up to a uniform saturation, a wooden lattice-work frame, of such size as easily to be let into the inside of the reservoirs, is sunk an inch or two under the surface of the brine, for the purpose of suspending upon it lumps of 1 or 2lb. or larger, of "SOLID SALT," which effectually saturate whatever moisture may exude from the fish, and thus the brine will be continued of the utmost strength, and so long as any part of the lumps remain undissolved. The solidity of the lumps admits of their being applied several times, or whenever the reservoirs are replenished with fish; and the brine, although repeatedly used, does not putrify, nor do the fish if kept under the surface, ever become rancid.

All provisions are best preserved by the above method, particularly bacon, which, when cured by that process, is not so liable to become rusty, as when done by the usual method of rubbing it with salt, and yet is most effectually cured.

The solid salt may be procured in any quantity or of

any size of Mess. LONDONS, at the salt pit, Norwich, Cheshire; Mess. SMITH, MARTEN, SMITH & Co. America Square, London; or Mess. WHITEHOUSE & GALAN, Liverpool.

* * At the examination of Mr. LONDON'S pickled mackerel before the Committee, they were of opinion, that the best method of rendering them useful to the lower classes of people, would be by preparing them with potatoes in the following manner :—The raw potatoes to be scraped and boiled, and when nearly boiled sufficiently, one or more of the pickled mackerel to be then laid in the pan upon the boiling potatoes, and the boiling process continued till the mackerel is properly done, when the mackerel and potatoes are to be taken out of the water for use. On this plan, the potatoes will be rendered very palatable by the salt extricated from the boiling mackerel, the mackerel become tender and nutritious, and the mixture form a valuable and cheap diet.

The sprats will also answer prepared in a similar manner with potatoes.

The GOLD CERES MEDAL was this Session voted to Dr. WILLIAM ROXBURGH of Calcutta, for the following important Communications on the different Products of the East Indies, and their several Applications to the Arts, Manufactures, and Commerce of the United Empire.

MY DEAR DOCTOR,

GIVE me leave to introduce to you Colonel Alexander Beatson, late Governor of St. Helena ; he is a man of great knowledge and merit, and can be of great service to the Society. I have troubled him with a duplicate of my paper on the growth of trees, the original was forwarded by the ship Lord Castlereagh, under the care of the Rev. Mr. JOHNS.

I am still alive, you see, and that is all. I am now reduced to a perfect skeleton, and weak in proportion.

I remain, Your's faithfully,

W. ROXBURGH.

St. Helena, August 31st, 1813.

TO C. TAYLOR, M.D. SEC.

* * Dr. ROXBURGH since returned to England, and attended personally to receive the Society's Gold Medal on the 31st of May 1814. On the 21st October, he resided at No. 4, Park-place, Edinburgh, in a very dangerous state of health, but being indefatigable in his exertions, he has from thence favoured the Society with a further part of his Indian labours for a future Volume of their Transactions.

*Notes to illustrate some few of the Trees in the annexed
Table of Measurements.*

1. An immense timber tree, with very straight trunk. On the *Gomooty* and *Fenny* rivers, the natives make their canoes of it. It is also highly esteemed for various other purposes, particularly the bottoms of boats and other immersed works.

2. One plant received from Sir Joseph Banks into this garden in 1807, when it was nearly twelve inches high, with its little stem about as thick as a goose-quill, is now, in 1812, about 25 feet high, constantly loaded with its beautiful, large, rosy, turbinate fruit, which, with an exuberance of dark green foliage, make it highly ornamental. The large firm sebacious aril, which is found attached to the seed, is held in high estimation in the *West Indies*, and much used in the stews and other messes of the Africans there.

3. This tree, which grows to a great size on most of the mountains over *India*, furnishes us with the real *olibanum* or *frankincense* of the ancients. See *Asiatic Researches*, vol. 9, p. 377, and vol. 11, p. 158.

4. The wood of this tree, which grows to a large size, is very like *Mahogany* in colour, but softer and more open.

5. Formerly called *Andersonia altissima*.

6. A most elegant tree, of great size and quick growth. The wood of a light chocolate colour, handsomely veined, and supplies the ship-builders at Calcutta with knees and other crooked timbers. It is strong, but unfortunately not so durable as teak.

7. An immense slow-growing tree, a native of the mountainous districts immediately east of *Bengal*. From its trunk the thin balsam, commonly called *wood oil* is extracted; See *Indian Plants*, vol. 3, No. 213.

8. The timber of this tree is of a dull reddish colour, hard and
very

very durable ; at *Rangoon* in *Pegu* it is called *Peema*, and there used for the knees and crooked timbers in ship-building.

9. The wood of this tree is both tough and hard ; at *Rangoon* it is esteemed in the marine yard, and used for knees and other curved timbers : indeed most of the trees of this family furnish very excellent wood of a quality proper for such works as require much strength and durability. It is also strongly impregnated with tannin, though the greatest proportion of that principle resides in the bark.

10. In my former paper on this subject, it was called *nicotia. nifolia*.

11. And this, together with the fifth species *bialata*, were also considered *Terminalias*.

12. A very large timber tree, a native of *Bengal*, chiefly the *Morung* forests ; its wood of an excellent quality, and may be reckoned our second best, teak being the first, and is particularly valuable for its great strength and durability when kept under water, and begins to be very generally used for such naval purposes as are immersed. The bark abounds in tannin, and used to tan with by the natives of the countries where the tree grows ; also to dye brown and its various shades : from wounds, fissures, &c. there exudes large quantities of a pure resin, called in *Bengal* *Saul Dammer*, and often used as a substitute for pitch. The Camphor tree of *Sumatra* belongs to this noble genus, which makes the fifth species thereof described by me.

13. Two plants, (and the first that had reached the East Indies) were sent by the Honourable the Court of Directors to the botanic garden at *Calcutta* in 1795 ; and by the end of 1812, many thousand, probably not less than ten, have been reared from these two, by means of a ball of earth applied round the cut bark of the smaller branches, nearly as described in the 24th volume of the Society's Transactions ; for hitherto not a single fertile seed has been procured from them in the Botanic Garden, though they blossom regularly during the hot season, that is, be-
tween

tween February and the end of May. We look anxiously for the period when the flowers will become fertile; for, until good seed can be procured, this most useful, quick growing beautiful tree cannot become so plenty as it deserves to be. Some of them are already sufficiently large for a variety of purposes, and the wood as highly coloured and close in the grain as can possibly be expected in trees of their age.

14. This useful tree furnishes both the *Chebulic and black*, or *Indian Myrobalans* of our M. M. See *Heming on medicinal plants and drugs*, Calcutta, 1810.

15. The *Belleric Myrobalans* of our M. M. are the produce of this species of *Terminalia*, and we have lately discovered that the *Citrine Myrobalans* are the produce of two new species of the same genus; one of them I have figured and described under the name *Terminalia Citrina*, and the other I call *angustifolia*, young thriving trees of both are now growing in the Botanic Garden; the former grows to an immense size on the mountains immediately east of Bengal. I have specimens of its wood by me, they are nearly the colour of Mahogany, but heavier and closer in the grain.

ON THE GROWTH OF TREES IN

*Table of the average Circumference of several of each Sort of
at the End of October, when the Year's Growth may be
the Girt of each Sort.*

Names of the Trees.	Synonyms.
Achras Sapota.	From the West Indies.
Adansonia digitata.
Ailanthus excelsa. R.
Alangium hexapetalum.	S. Unkotha-nicochaka.
Aleuritis triloba.
Andrachne apetala R.
Artocarpus integrifolia.	S. and T. Panasa.—H. and B. Kantal.
1. ——— Chaplastra. R.	H. Chaplash.
Barringtonia acutangula. R.	S. Eedjul,—H. and B. Hedjul.
——— racemosa. R.
Bassia latifolia. R.	S. Madhuca,—H. and B. Mahwa.
Bauhinia retusa R.
——— parviflora.	S. Vanarajah.—T. Arræ.
Berria Ammonnilla. R.	C. Ammonnilla.
Bignonia suberosa. R.
——— Chelonoides.	Tam. Pori-padyræ-marum.
——— undulata. R.
——— suaveolens. R.	S. Patali.
——— xylocarpa. R.
——— indica.	T. Pampena.
2. Blighia sapida. Bot. Ann.
Bombax pentandrum.	From the West Indies.
3. Boswellia thurifera.	S. Salaci.—B. Loban.—E. Frankincens, or Olibanum tree
Briedelia spinosa.	T. Cora-maun.
——— crenulata. R.	H. Canta-jarool.
Bubroma Guazuma.	E. Bastard-cedar, from the West Indies.
Buchanania latifolia. R.	S. and B. Piyal.—Tam Maræda.
——— angustifolia. R.
Butea frondosa.	S. Palosa.—H. Palash.—T. Maduga.
Careya arborea. R.	T. Cumbi.
——— spherica. R.
Cassia sumatrana. R.
——— Bacilus Gært.

EN AT CALCUTTA, IN BENGAL.

*ches and Quarters, taken four Feet and a Half above Ground,
Numbers in the adjoining Columns gives one Year's Increase in*

ured (in 1803, 1804, 1807, 1808, 1809, 1810, 1811, 1812, and 1813).

14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
									188	204		216	220	223			
48 $\frac{1}{2}$	51 $\frac{1}{2}$	55															
38	39																
	60 $\frac{1}{2}$																
								37 $\frac{1}{2}$	38 $\frac{1}{2}$	40							
									63			67					
41		46															
61 $\frac{1}{2}$	64 $\frac{1}{2}$	67	69 $\frac{1}{2}$														
32																	
										49	50	51	52	53			
					40	43						50	51				

Buchanania latifolia. R.	S. and B. Piyal.—Tam Maræda	
— angustifolia. R.		
Butea frondosa.	S. Palosa.—H. Palash.—T. Maduga	
Careya arborea. R.	T. Cumbi	
— spherica. R.		
Cassia sumatrana. R.		17
— Bacilus Gært.		
— nodosa.		
— marginata. R.		
Casuarina muricata. R.	In common garden mould	
The same tree in a very sandy soil		
Casuarina nodiflora.		8
— equisetifolia		
4. Cedrela Toona. R.	H. Toon.—B. Poma	
Cinchona thyrsofolia. R.		
5. Conocarpus latifolia. R.	T. Siri-maun	
— acuminata. R.	T. Paunch-maun	
Cordia latifolia. R.	H. Burrah-Lehsura	
— Myxa.	H. Lehsura	
6. Dalbergia Sissoo. R.	H. and B. Sissoo.—S. Shingshupa	8
— emarginata. R.	Andaman Sissoo	
— Ougensis. R.		
— paniculata. R.	T. Patseroo	
— frondosa. R.		
— zeylanica. R.	C. Belloo-labbee	
— robusta. R.	B. Crowey	11
Dillenia augusta. R.		7
— speciosa.	S. Bhevy.—H. and B. Chatta	
Diospyros Ebenum.	Ceylon ebony tree	
7. Dipterocarpus turbinatus.	H. and B. Suffet-Gurgon.—E. Wood-oil tree	
Echites scholaris.	S. Septa-perna.—H. and B. Shopt-porna	
Erythrina suberosa. R.	T. Moomi-maduga	
— ovalifolia. R.	S. Paribhoodra	
Euphorbia arborescens. R.		
— Ligularia. R.	H. and B. Monosha shij	
Fagara Retsa. R.	T. Retsa-maun	
Ficus indica. Amoen. acad. 1. 27	S. Vata.—B. Ber.—E. Banyan tree	
One of the accessory roots of an old tree which reached the ground 12 years ago, and was then about as thick as a quill.		
Gardenia dumetorum.	T. Manga	
— longispina. R.		
— latifolia	H. Papara.—T. Caringua	
— lucida. R.		
— costata. R.		
Garuga pinnata. R.	T. Garuga.—H. and B. Ioom	
Gmelina arborea. R.	S. Gumbharee.—H. and B. Gumhar	
Gnetum Gnemon.		
Gyrocarpus Jaquinii.		

[illegible]

[illegible]

Names of the Trees.	Synonyms.
Hardwickea binata. R.	Tam. Acha-marum.
Herieteria minor. R.	H. and B. Shundree.
Hura crepitans.	From the West Indies.
Ionesia Asoca. R.	S. Asoca.—H. and B. Bussuck.
Kleinhovia hospita.
8. Lagerstroemia Reginæ.	S. Arjuna.—H. Iarool.
— grandiflora R.	S. Indradroog.
— parviflora R.	T. Chinamghie.
Laurus Cinnamomum.	S. Darasity.—Dar-chini. H. and B.
Melaleuca Cajuputi.	E. Cajuputi-oil tree.
Melia Azedarach.
— robusta. R.
— superba. R.
Mimosa Shirisha. R.	S. H. and B. Shirish.
9. — xylocarpa. R.	T. Conda-tangheru.—Burm. Pingadow.
— elata. R.
— stipulata. R.	H. Amlooki.
— lucida. R.
— dulcis. R.
— Catechu.	S. Chadira, and Kudbeer the Catechu.
— odoratissima.	T. Shinduga. Tam. Sælamarum.
— arabica.	S. Barbura.—H. and B. Babul.
— biglobosa.	B. Supatah.
— pedunculata. R.
— Suma. R.	S. Sami.—B. Shain.
— leucophloea.	Tam. Veel-velum.
Myristica aromatica.	E. Nutmeg tree.
Nauclea parvifolia. R.	T. Botu-Cadami.
— stipulata. R.
10. — macrophylla. R.
— cordata. R.
— cordifolia. R.	T. Daduga.—H. and B. Keli-Codom.
Nerium tinctorium. R.	T. Tshit-ankaloo.
Ochroma Lagopus.	From the West Indies.
Pentaptera paniculata. R.	Tam. Pæ-karakai.—T. Nimmeeri.
— Arjuna. R.	S. Cocubah.
11. — tomentosa. R.	S. Asana.—H. and B. Assan.
— crenulata. R.
— bialata. R.
— angustifolia. R.
Prosopis spicigera.	S. Sami.—T. Tshami.
Pterocarpus marsupium. R.	H. Peet-shal.—T. Yeangashan.
— dalbergioides. R.	Andaman red-wood.
— The same in more } favourable soil. }
Pterospermum acerifolium	S. Kornikara.—H. and B. Couoc-chamna.

[illegible]

measured (in 1803, 1804, 1807, 1808, 1809, 1810, 1811, 1812, and 1813).

12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28
36																
67 $\frac{1}{4}$																
	34							48 $\frac{1}{2}$	53				71	74	77	79
17	18 $\frac{1}{2}$	20														
35	37	39														
34	36 $\frac{1}{2}$	39	42	44 $\frac{1}{2}$												
			50	55 $\frac{1}{2}$	59	64										
66	74 $\frac{1}{4}$	80	84 $\frac{1}{2}$	89	95											
49	56 $\frac{1}{2}$			75	79 $\frac{1}{2}$	83	88	93	97 $\frac{1}{2}$							
30 $\frac{1}{4}$																
46	50															
44																
	42															
10 $\frac{3}{4}$	11 $\frac{1}{4}$	11 $\frac{3}{4}$	12 $\frac{1}{2}$													
31 $\frac{1}{4}$																
36	38															
		36 $\frac{1}{2}$	39 $\frac{1}{2}$	43 $\frac{1}{4}$	46 $\frac{1}{2}$	49	52									
45 $\frac{1}{2}$																
42																
			37	38						43 $\frac{1}{2}$	44 $\frac{1}{2}$	45 $\frac{1}{2}$	47			
						51	53 $\frac{1}{2}$			62	64	66	68 $\frac{1}{2}$	71	73	
27																
23	26					40	42	43 $\frac{1}{2}$	45	46 $\frac{1}{2}$						
		38 $\frac{1}{2}$	43			52 $\frac{1}{2}$	55 $\frac{1}{4}$									
		48	51	46 $\frac{1}{2}$	49 $\frac{1}{2}$											
											57	60	63	65 $\frac{1}{2}$	68	70

Prosopis spicigera. R.	S. Sami.—T. Tshami.
Pterocarpus marsupium. R.	H. Peet-shal.—T. Yeangashan.
— dalbergioides. R.	Andaman red-wood.
— The same in more favourable soil.
Pterospermum acerifolium.	S. Kornikara.—H. and B. Conoc-champa.
Ricinus mapp.	S. and B. Poonag.
Rottleria tinctoria. R.	Mn. Sandoricum.
Sandoricum indicum.	Sandul-wood.—S. Chandana.
Santalum album.	From the West Indies.
Sapiindus saponaria.
— laurifolius.	Tallow-tree of China.
Sapium sebiferum.	H. and B. Bhella-toki.
Semecarpus Anacardium.	S. Sala.—H. and B. Shal-chucua.
12. Shorea robusta. R.	Otahee:é apple.
Spondias dulcis.	S. Amarataca.—H. and B. Amra.
— mang. fera.	B. Toolah.
Sterculia alata. R.	See Hortus malabaricus, 4 x 61.
— guttata. R.
— villosa. R.	T. Karaka.
— colorata. R.
— fetida.	S. Culaca.—H. Cuchila.
Strychnos Nuxvomica.	Mahogany from the West Indies.
13. Swietenia Mahogoni.	H. and B. Chickrassy.
— Chickrassa. R.	T. Soyaida.—H. Rohina.—Tam Woonæ-marum.
— febrifuga. R.	T. Billoo.—E. Satin-wood.
— chloroxylon. R.	S. Amlica.—H. and B. Amli.
Tamarindus indica.	S. Ihaveeka.—H. and B. Ibau.
Tamarix indica.	H. and B. Shegun.—T. Teek.—Can. Iaaddy.—Mn. I
Tectona grandis.	From the Andaman Islands.
The same in a more favorable soil.	H. Badam.
Terminalia procera. R.	S. and B. Hari-taka.—H. Har.—A. Athlilej.
— Catappa.	H. and B. Bohera.—P. Beleleh.
14. — Chebula.
15. — Bellerica.	Mn. Cananga.
Ulmus integrifolia. R.	S. Deva-daree.—H. Debdaru.
Uvaria odorata.
— longifolia.	H. Asula.
Vitex leucoxylon.	B. Denphol.
— alata. R.
Xanthochymus pictorius. R.
— dulcis. R.

Note 1. When one or more columns intervene in the same line, without being joined by a reference to each other.
Note 2. In the column of Synonym R., after the Trivial (or S

s intervene in the same line, without being joined by a reference to each other.
S. means Sanscrit.—H. Hindustanee.—B. Bengalee.—specific name implies all such as appear new to Dr. R.,

						32	35 $\frac{1}{2}$	38	40 $\frac{1}{2}$	27	23	26		
								27	29 $\frac{1}{2}$				38 $\frac{1}{2}$	48
hampa.....													31 $\frac{1}{2}$	32 $\frac{1}{4}$
									25	26		27 $\frac{1}{2}$		
				20	25			27	29	30 $\frac{1}{2}$	32 $\frac{1}{4}$	34		
							31 $\frac{1}{2}$	34 $\frac{1}{2}$						
								32	34 $\frac{1}{2}$	37 $\frac{1}{2}$	40 $\frac{1}{2}$	43		
			30	32		34 $\frac{1}{2}$	38	41	45	14 $\frac{1}{4}$	16 $\frac{1}{4}$			
				21		24 $\frac{1}{2}$	27 $\frac{1}{4}$	31						
							25	27 $\frac{1}{2}$			32	34 $\frac{1}{4}$	37 $\frac{1}{2}$	
									30 $\frac{1}{2}$	33 $\frac{1}{2}$	37	40		
									23 $\frac{1}{4}$					
						20	22	24 $\frac{1}{2}$	26	27 $\frac{1}{2}$	30			
					25 $\frac{1}{2}$	30 $\frac{1}{4}$			41	44	47	50		
Woonæ.marum.....							25	28			37 $\frac{1}{2}$	39 $\frac{1}{2}$		
							21 $\frac{1}{2}$	24 $\frac{1}{2}$				37 $\frac{1}{4}$		
					18 $\frac{1}{4}$		23 $\frac{1}{4}$	24 $\frac{1}{2}$	26 $\frac{1}{2}$					
													48	
n. Iaaddy.—Mn. Iatus.	7	10 $\frac{1}{2}$					18 $\frac{1}{4}$	21 $\frac{1}{2}$	42					
					25 $\frac{1}{2}$		23	25			32	34		
		15 $\frac{1}{2}$						30	32 $\frac{1}{2}$			40		
Athlilej.....			21	25	29	32								
								20	23 $\frac{1}{4}$				31 $\frac{1}{2}$	
								34						
			14	19			29	31 $\frac{1}{2}$	34	36	37 $\frac{1}{2}$	39 $\frac{1}{2}$		
			8 $\frac{1}{2}$	10 $\frac{1}{4}$	13	15	16 $\frac{1}{2}$	18 $\frac{1}{2}$						
										29 $\frac{1}{2}$	31	33		
										30	31	32		
													8 $\frac{1}{2}$	

being joined by a line of ink, the measurements to the right and left of the vacancy were not comes between.
 ee.—B. Bengalee.—T. Telinga.—Tam. Tamul.—C. Cingalese.—Can. Canara.—Mn. Malayan.—
 bear new to Dr. R., and that such Trivial names have been given by him.

